



Gaia

Südtirol St. Magdalener Classico

DOC

With the 2020 vintage we began an experiment. We ferment extremely high quality Vernatsch grapes as whole berries together with the stalks using exclusively yeasts from the vineyard.

The grapes for this wine were carefully harvested by hand. Great care was taken to ensure the grapes reached the fermentation vat as intact as possible. After three days without any intervention, the grapes were carefully trodden to release the juices and thus initiate the fermentation process. After about a week in contact with the mash, the wine was transferred to a single barrique where it matured until the following summer.

This wine is bottled without any fining or filtering and can be defined as "not finished in the classic way".

This multi-layered, expressive wine presenting lively acidity and tannins, particularly reflects the character of the site and soil. Which is why it is called Gaia, after the ancient Greek "Goddess of the Earth".

Vineyards:

Growing area:

classic St. Magdalener area, 300-340 m a.s.l.

Training methods: Pergola

Soil: loamy moraine debris, river gravel and sand inclusions through to the weathering of quartz porphyry

Grape variety: Vernatsch 100%

Yield: 60 hl/ha

Vinification:

Method:

alcoholic fermentation and maceration at controlled temperature in open fermentation vat for 7 days

Finishing:

malo-lactic fermentation and maturation in used French oak barrique